

VEENDAM

Tampa, FL 01/11/2003

SCORE: **91****Inspection details with violations, recommendations and Corrective action.**

Item No.	Description	Points Deducted
1	Disease reporting	0

Site: MEDICAL

Deduction Status: N

Violation: During the 12/07/2003-12/14/2003 cruise the vessel reported 2 passenger cases on 12/13 at 6:34 a.m. on 12/13 at 10:30 a.m. a third passenger presented to the medical office and was classified as a case. A 4-hour report was not made for this additional passenger case. The vessel was scheduled to arrive in Tampa on 12/14 around 8 a.m.

Recommendation: 4.2.1.1.1 The master, the medical staff, or other designated staff of a vessel destined for a U.S. port from a foreign port shall submit at least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no less than 24 hours, but not more than 30 hours before the vessel's expected arrival at the U.S. port. 4.2.1.1.2 If the number of cases changes after submission of the initial report, an updated report shall be submitted no less than 4 hours before the vessel's arrival at the U.S. port.

Action: The medical staff has been reminded of the requirement to file an updated 4 hour report.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: SAUCIER AREA

Deduction Status: N

Violation: A slight leak was noted at the backflow prevention device behind the oven.

Recommendation: Replace this device.

Action: Device replaced during the inspection.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: LIDO AND NAVIGATION POOLS

Deduction Status: N

Violation: The pool drains do not have anti-vortex covers. The pool was provided with dual drains but it was not clear if these drains could be isolated in a manner that would allow the pool to drain through one drain at a time.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas. OR Verify that the dual drains do not have

valves that would allow for the pool water to drain through a single drain.

Action: Drains cannot be isolated.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: BREAKFAST PANTRY

Deduction Status: N

Violation: The milk in the bulk milk dispenser was tested at 48°F. The milk was discarded.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Temperature of the unit has been adjusted.

Site: GARDE MANGER

Deduction Status: N

Violation: A pan of smoked salmon rolls was tested at 46°F in refrigeration unit 727f. The rolls had been prepared that morning. The cooling process was not adequately monitored.

Recommendation: 7.3.5.2.2 Potentially hazardous food shall be cooled within 4 hours to 5°C (41°F) or less, if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Staff reminded that the correct procedure is to place the just prepared food into the blast chiller after preparation to rapidly reduce the temperature.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: SOUP AREA

Deduction Status: N

Violation: Blanched vegetables were noted in a mixture of ice and melted ice.

Recommendation: 7.3.3.3.3 Unpackaged food may not be stored in direct contact with undrained ice.

Action: Staff were instructed to use self draining pans to chill the blanched vegetables.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided,	0

	located, calibrated	
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Site: SAUCIER AREA

Deduction Status: N

Violation: The left door of refrigeration unit 7.10j did not close properly. The thermometer in this unit noted 52°F. There was no food in this unit.

Recommendation: 7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures.

Action: We are using a new company to supply gaskets. The new gasket is a little too thick. Gasket will be replaced.

Site: SAUCIER AREA

Deduction Status: N

Violation: Ovens 1 and 3 were posted out of order.

Recommendation: Repair or replace these ovens.

Action: Spare parts have been ordered and the units will be repaired when they arrive.

Site: MAIN GALLEY-ICE MACHINES

Deduction Status: N

Violation: Philips head screws were noted inside the water/ice contact surfaces of the ice machine.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: These original screws of NFS approved equipment will be replaced.

Site: MAIN GALLEY

Deduction Status: N

Violation: Corrosion was noted in the salamander unit.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable,

corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Action: Either the corroded parts will be replaced or the unit will be removed.

Site: MAIN GALLEY

Deduction Status: N

Violation: The small microwave across from the skittle was missing the upper panel (fan shield) making this area difficult to clean.

Recommendation: Replace the fan guard panel.

Action: Fan guard panel was in the pot wash area for cleaning. It was used during service. Staff will be instructed to keep all parts together.
Corrected immediately.

Site: CREW GALLEY

Deduction Status: N

Violation: Two ovens and the left cook top were out of order.

Recommendation: Repair or replace this equipment.

Action: Spare parts on order. Units will be repaired when the parts arrive.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: BREAKFAST PANTRY

Deduction Status: Y

Violation: The handle was missing on a cup warmer cabinet. The screw was exposed where the handle was missing.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Corrected during the inspection.

Site: BREAKFAST PANTRY

Deduction Status: Y

Violation: Water was noted in the bulk milk dispenser thermometer.

Recommendation: 7.4.2.3.2 Ambient air temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^{\circ}\text{C}$ in the intended

range of use. (2) That are scaled only in Fahrenheit shall be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

Action: Thermometer was immediately replaced.

Site: PROVISIONS-VEGETABLE PREPARATION

Deduction Status: Y

Violation: Excessive sealant was noted around the gasket area of the potato peeler making this area difficult to clean.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant was removed and a new gasket ordered.

Site: SOUP AREA

Deduction Status: Y

Violation: The left tilt pan was out of order.

Recommendation: Repair or replace the tilt pan.

Action: Spare parts on order. Unit will be repaired when the parts arrive.

Site: MAIN GALLEY

Deduction Status: Y

Violation: Gaps were noted in the technical cabinet of the single compartment bain marie.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Gaps will be sealed.

Site: MAIN GALLEY-POTWASH

Deduction Status: Y

Violation: The platform used by crew members to stand on was constructed of raw wood.

Recommendation: Provide a platform that is constructed of a hard, durable, and easy to clean material.

Action: Staff is very short, landing tables are too high. Platform removed immediately and permanent stand has been placed during the

inspection

Site: BREAKFAST PANTRY

Deduction Status: Y

Violation: Gaps were noted on the outside surfaces of the microwave.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Microwave has been removed.

Site: SAUCIER AREA

Deduction Status: Y

Violation: Peeling sealant was noted along the non-food contact surfaces of the small kettle on the right side.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: LIDO POT WASH

Deduction Status: N

Violation: The manual method of pot washing was poor. Some bain marie pans were too long to be fully immersed in the sink compartments. Soapy pans were stacked along the front of the sink during dishwashing, which prevented soapy water from draining in the trough between the sink compartments. The rinse compartment was full of soapy water and the final rinse compartment had a layer of soap bubbles.

Recommendation: 7.5.3.1.2 Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment, such as a 3-bucket system, shall be used. 7.5.3.2.1 Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Provide some follow-up training on the manual warewash method and thorough inspection prior to

storage as clean.

Action: Pans too large for the sinks are taken to the main pot wash for cleaning. Crewmember working in this area was a new employee in training and has learned the correct procedures.

Site: MAIN GLASSWASH

Deduction Status: N

Violation: The final rinse pressure was above 25 psi. The booster valve was broken.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

Action: The solenoid valve was stuck. Corrected immediately.

Item No.	Description	Points Deducted
23	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature	0

Site: MAIN DISHWASH/GLASSWASH

Deduction Status: N

Violation: The wash temperature was less than 150°F in unit 2.

Recommendation: 7.5.4.2.2 The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than: (1) For a stationary-rack, single-temperature machine, 74°C (165°F); (2) For a stationary-rack, dual-temperature machine, 66°C (150°F); (3) For a single-tank, conveyor, dual-temperature machine, 71°C (160°F); or (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).

Action: Machine was not yet in operation. It had just been started up. It had not been used for breakfast.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

Site: MAIN DISHWASH/GLASSWASH

Deduction Status: Y

Violation: The final rinse thermometer noted greater than 210°F in unit 1. The final rinse temperature at the plate level was less than 160°F in unit 2.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Temperature adjusted.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: CREW GALLEY

Deduction Status: Y

Violation: The chopper gasket and ring were soiled with food residue.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Crew instructed to remove gasket to properly clean unit.

Site: LIDO - POT WASH

Deduction Status: Y

Violation: Several previously cleaned bain marie pans were found on the clean storage rack soiled with food residue.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Staff member was new and has completed training on correct washing procedures.

Site: MAIN GALLEY

Deduction Status: Y

Violation: The fryer coils were soiled in the center fryer.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: A special brush has been ordered to clean this area.

Item No.	Description	Points Deducted
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27	Equipment / utensils non-food-contact surfaces clean	1
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Site: MAIN GALLEY

Deduction Status: Y

Violation: The hood was soiled along the back inside edge at the single kettle and single tilt pan station.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: SAUCIER AREA

Deduction Status: Y

Violation: The pipes around the small kettles were soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: MAIN GALLEY

Deduction Status: Y

Violation: The fryer hood was soiled along the inside front edge.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: MAIN GALLEY

Deduction Status: Y

Violation: Heavy food and grease residue were noted under the technical cabinet of the deep fat fryers.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of

an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: MAIN GALLEY

Deduction Status: Y

Violation: The technical compartment under the single compartment bain marie was soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: CREW MESS

Deduction Status: Y

Violation: The technical space of the juice dispenser was soiled

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Site: PETTY OFFICER'S MESS

Deduction Status: Y

Violation: The buffet light shields were soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmembers responsible for cleaning this area were re instructed on the correct cleaning procedures. The supervisor for this area was instructed to do a more thorough job monitoring the work of his employees.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling,	0

	dispensed; Clean frequency	
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Site: GARDE MANGER

Deduction Status: N

Violation: The plates were not stored covered or inverted.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Supervisor of this area was told to pay more attention to this detail.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: CREW TOILET

Deduction Status: N

Violation: A covered waste receptacle was not provided in the toilet room.

Recommendation: 7.7.1.2.5 Easily cleanable covered receptacles shall be provided for hygiene waste materials.

Action: Waste receptacle placed in restroom during inspection.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: CREW GALLEY

Deduction Status: Y

Violation: The finish was worn in the scupper in front of the tilt pan making this area difficult to clean.

Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: There is an ongoing program to maintain and repair the deck. Areas noted during the inspection will be addressed.

Site: SAUCIER AREA

Deduction Status: Y

Violation: Water lines for equipment that has been removed were still present to the right of the handwash sink near the deck. The bulkhead penetration was not sealed.

Recommendation: Remove these water lines and seal the bulkhead opening.

Action: Equipment had recently been removed. Project still ongoing.

Site: SOUP AREA

Deduction Status: Y

Violation: Soft sealant was noted near the deck along the base of the cook top.

Recommendation: 7.7.4.1.4 Bulkheads and deckheads shall have smooth, hard finishes, and light colored surfaces.

Action: There is no requirement that prohibits soft sealant in this area.

Site: FISH PREPARATION

Deduction Status: Y

Violation: Loose soft sealant was noted along the top edge of the grout in the bulkhead-deck juncture. A seam was noted along the top edge of the grout. Some sections of this area were not covered.

Recommendation: 7.7.4.1.3 Bulkhead and deck junctures shall be covered. 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Areas noted will be addressed.

Site: SAUCIER AREA

Deduction Status: Y

Violation: Peeling sealant was noted on the bulkhead behind the flat top grill.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Areas noted will be addressed.

Site: BREAKFAST PANTRY

Deduction Status: Y

Violation: A gap was noted around the deckhead penetration for the coffee machine water lines.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Areas noted will be addressed.

Site: POTWASH

Deduction Status: Y

Violation: The grout was worn in this area.

Recommendation: RegROUT the deck.

Action: Areas noted will be addressed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: BREAKFAST PANTRY

Deduction Status: N

Violation: The food preparation sink was out of order.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Waiting for Spare parts.

Site: HANDWASH STATION-5 PERSON STATION

Deduction Status: N

Violation: There was no lever to operate the first station. There was a leak at the lever for the second station.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Waiting for spare parts.

Site: GARDE MANGER

Deduction Status: N

Violation: The preparation sink was posted out of order.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Waiting for spare parts.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: CASINO - PIANO BAR

Deduction Status: N

Violation: The lights over the bar counter have exposed bulbs which are not shielded and or shatter-resistant.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Bulbs will be replaced with shatter resistant type.

Site: PETTY OFFICER'S MESS

Deduction Status: N

Violation: The deckhead mounted lights were not shielded or shatter resistant.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Lights will be replaced.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status: N

Violation: The IPM plan was not well developed. There was good documentation and training records for the program, but the plan does not clearly describe the program elements, such as how often inspections occur, who makes the inspections of incoming food shipments, and what is done by the pest control contractor versus the ship staff.

Recommendation: Add the relevant information to the existing plan so that it is clear who makes the various inspections (title is sufficient) and on what schedule. The safari schedule is proof of the plan only. Also give the information on the visits by the contract pest control person and what work was performed. Simply documenting the existing activity on pest control onboard would be enough to make the plan complete.

Action: Plan will be adjusted according to the inspector's wishes.